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FOR FUTURE REFERENCE

Congratulations on your choice of a Maytag oven! As you use your new oven we know you will appreciate the many features that provide excellent performance, ease of cleaning, convenience and dependability.

New features have dramatically changed today's cooking appliances and the way we cook. It is therefore very important to understand how your new oven operates before you use it. On the following pages you will find a wealth of information regarding all aspects of your oven. By following the instructions carefully, you will be able to fully enjoy and properly maintain your Maytag oven and achieve excellent results with the food you prepare.

Should you have any questions about using your Maytag oven, call or write us. Be sure to provide the model and serial number of your oven.

CONSUMER EDUCATION
MAYTAG COMPANY
ONE DEPENDABILITY SQUARE
NEWTON, IOWA 50208
(515) 791-8911
(Mon.–Fri., 8 am–5 pm CST)

Model Identification

If you have a question, or need service, have this information ready:

1. Complete model and serial numbers from the data plate which is located:
   A. **Single Oven:** Left side or lower right side of oven trim.
   B. **Double Oven:** Lower right side of lower oven trim.
2. Purchase or installation date from your sales slip.

Copy this information in these spaces. Keep this book, your warranty and the sales slip together in a handy place.

Model Number

Serial Number

Purchase Installation Date

Service Company & Phone Number

HOMEOWNER: Keep this booklet and the installation instructions which are included in the literature package.

INSTALLER: Leave this booklet with the appliance for future reference.

SAFETY INSTRUCTIONS

The following instructions are based on safety considerations and must be strictly followed to eliminate the potential risks of fire, electric shock or personal injury.

Installation

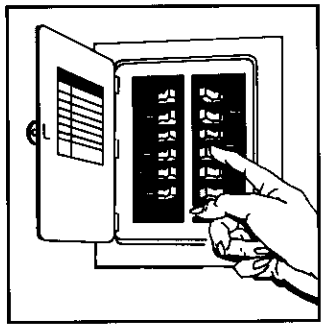
Adjustment and service of this unit must be done by a qualified installer to insure proper operation, avoid possible damage of the unit or injury to an unqualified installer. Be sure appliance is properly grounded to avoid shock hazard.

Installation of unit must be in accordance with local and national fire codes and with clearances from combustible surface or materials as listed in the Installation Instructions.

Be certain all packing materials are removed from the oven before operating, to prevent fire or smoke damage should the packing material ignite.

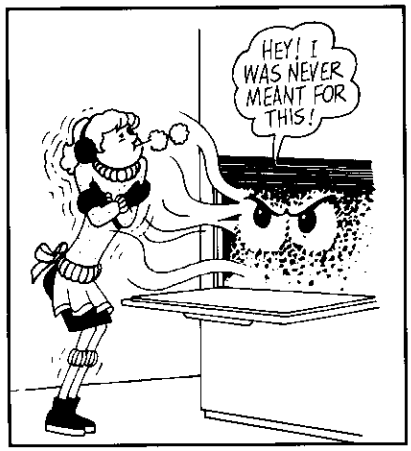
Circuit Breaker or Fuse

Locate and mark circuit breaker or fuse. Never replace a blown fuse or reset a circuit breaker until you know what has caused the fuse to blow or circuit to be broken. Always replace a blown fuse with one of the correct amperage, do not use a substitute.



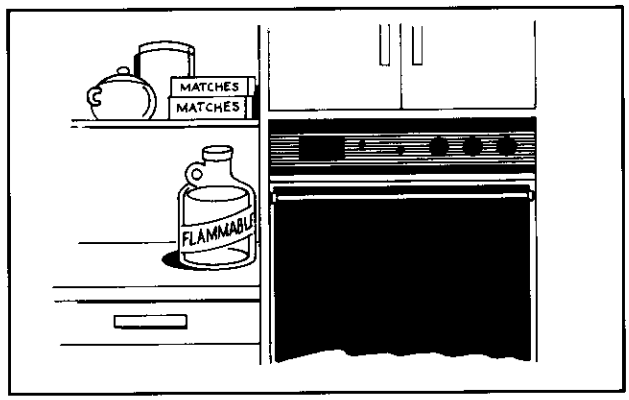
General

Never use oven to heat or warm a room.



This instruction is based on safety considerations, to prevent potential hazards and to prevent damage to the unit.

Do not store or use gasoline or other flammable materials, vapors and liquids in the vicinity of this or any other appliance.



Servicing

Do not repair or replace any part of this unit unless such service is specifically recommended in this booklet. All servicing not specifically recommended in this booklet must be referred to a qualified service technician.

Always disconnect unit or cut-off power to unit by removing fuse or by tripping circuit breaker manually to the "off" position, **before** any servicing.

IN CASE OF FIRE:

1. Turn oven controls and ventilating hood, if equipped, off immediately.
2. Smother fire or flame, use dry chemical, or a foam-type extinguisher.

- If the fire is in the oven, smother it by closing the oven door.
- Baking soda is also effective, if available.
- Do not use water on grease fires.

Oven Safety

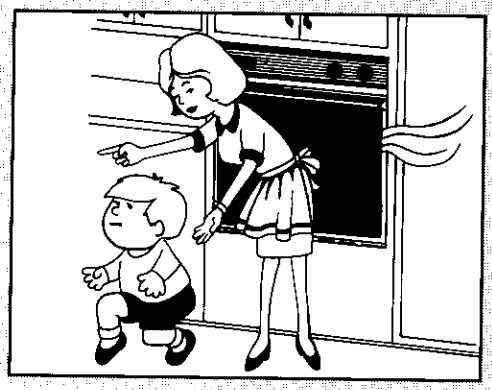
Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Slide oven rack out to add or remove food, using **dry**, sturdy pot holders. Always avoid reaching into oven to place or remove food.

Always place oven racks in the desired positions while oven is cool. If a rack must be removed while hot, be careful to avoid contact of pot holders with hot oven elements.

Child Safety

1. Do not leave children alone or unsupervised near the appliance when it is in use or is still hot.



2. Children should never be allowed to sit or stand on any part of the appliance.
3. Children MUST be taught that the appliance and utensils in or on it can be hot.
4. Children should be taught that an appliance is not a toy. They should not be allowed to play with controls or other parts of the unit.
5. Let hot utensils cool in a safe place, out of reach of small children.

6. ***Caution:*** Do not store items of interest to children in cabinets above an appliance. Children climbing on the appliance to reach items could be seriously injured. An appliance should not be used as a step stool to cabinets above.

Cooking Safety

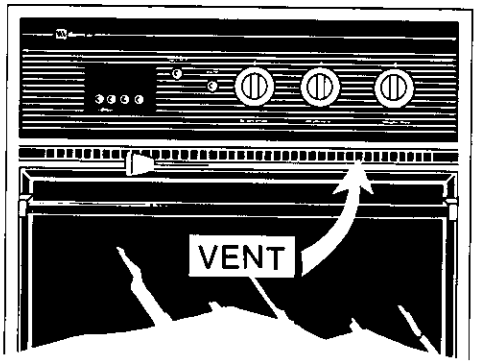
Do not use oven as a storage area for food or cooking utensils.

Self-Cleaning Oven

Do not clean door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage, or move the gasket. Do not use oven cleaners or oven liner protective coating of any kind in or around any part of the self-clean oven. Clean only parts listed in this booklet. Before self-cleaning the oven, remove broiler pan, oven racks, and other utensils.

Venting

Never block oven vent. Blockage of vent prevents proper oven air circulation and will affect oven performance. Avoid touching oven vent area while oven is on and for several minutes after oven is turned off. Some parts of the vent and surrounding area become hot enough to cause burns.



Important Safety Notice and Warning

The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm, and requires businesses to warn customers of potential exposures to such substances. Users of this appliance are hereby warned that when the oven is engaged in the self-clean cycle, there may be some low level exposure to some of the listed substances, including Carbon Monoxide. Exposure to these substances can be minimized by properly venting the oven to the outdoors during the self-clean cycle.

Cleaning

Be sure all appliance parts are cool before touching or cleaning them. Clean oven with caution. If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burns. Some cleaners can produce noxious fumes if applied to a hot surface.

Storage Above Oven

If storage is provided, it should be limited to items which are used infrequently and which are safely stored in an area subjected to heat from an

appliance. Temperatures in storage areas above the unit may be unsafe for some items, such as volatile liquids, cleaners or aerosol sprays.

Plastics

Many plastics are vulnerable to heat. Keep plastics away from parts of the appliance that may become warm or hot.

Aerosol Sprays

Many aerosol-type spray cans are **EXPLOSIVE** when exposed to heat and may be highly flammable. Avoid their use or storage near a hot appliance.

Grease

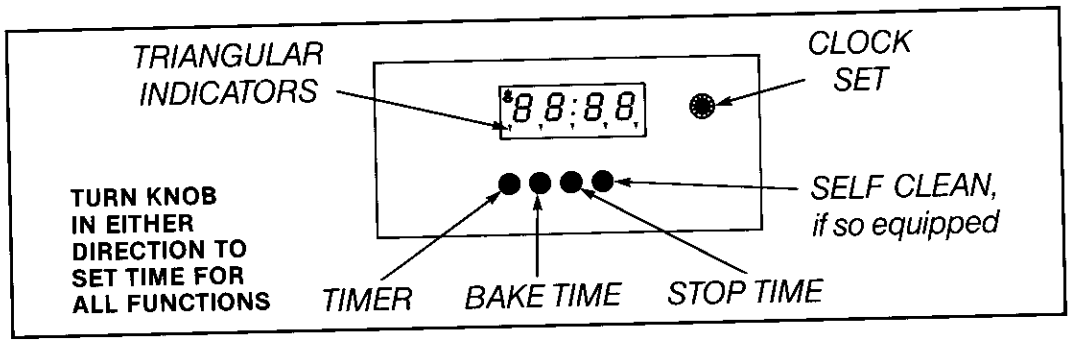
Use extreme caution when moving the grease kettle or disposing of hot grease.

Hot grease is flammable. Avoid letting grease deposits collect around appliance, range hood or vent fan. Do not leave container of grease around a cooking appliance. In the event of a grease fire, **do not** attempt to move pan. Cover pan with lid to extinguish flame and turn surface element off. **Do not douse flame with water.** Use a dry chemical or foam-type fire extinguisher, if available, or sprinkle heavily with baking soda.

Spills or boilovers which contain grease should be cleaned up as soon as possible. If they are allowed to accumulate they could create a fire hazard.

ELECTRONIC CLOCK

When power is first supplied to the oven, or if there is a power failure, the display will blink 88:88. Follow the instructions below to set the clock.

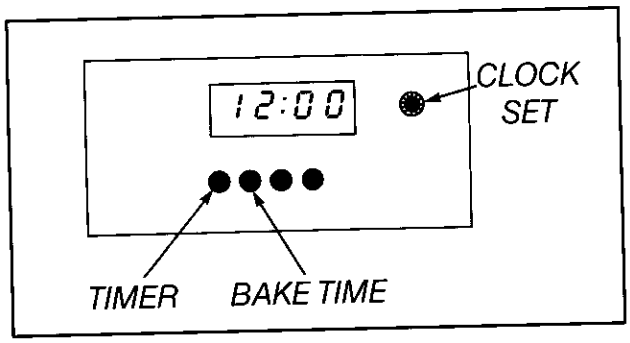


Explanation of the Function Buttons

Time-of-Day Clock

Press TIMER and BAKE TIME buttons at the same time and hold down while setting clock.

Turn CLOCK SET knob in either direction to set time-of-day.



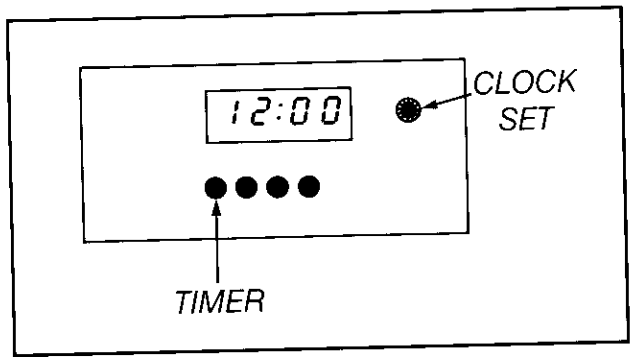
Timer (Minute Minder)

Press TIMER button.

Turn CLOCK SET knob to set desired time. Display will immediately begin counting down in seconds.

When time lapses, the alarm will sound and the current time-of-day will reappear in the display. Press TIMER button to stop alarm.

To cancel: Press TIMER button. Turn CLOCK SET knob until display reads all zeros.



Bake Time

Used to program cooking time and automatically turn oven off at the end of cooking. See page 6 for instructions.

Stop Time

Used to delay the start of a cook operation. See page 6 for instructions.

Self-Clean (if so equipped)

Used to set the oven for a self-clean cycle. See pages 7-8 for instructions.

AUTOMATIC OVEN COOKING

NOTE: Only the **upper** oven of double wall ovens features Automatic Oven cooking.

The automatic cooking feature is used to turn the oven on and off at a preset time-of-day. This feature can be used to delay the start of a cooking operation or a self-clean cycle, if equipped.

The automatic cooking feature will not operate unless the clock is functioning and is set at the correct time-of-day.

IMPORTANT: Highly perishable foods such as dairy products, pork, poultry, seafoods, or stuffing are not recommended for delayed cooking. If cooking more than one food, select foods that cook for the same length of time and at the same oven temperature.

To Bake by Time (with immediate start)

1. Press and release BAKE TIME button. 0:00 appears in the display for 3 seconds and the ▼ indicator lights above BAKE TIME.
2. Turn CLOCK SET knob to desired cooking time. (Display is in hours and minutes. Example: 1:30 is 1 hour, 30 minutes). lights in the display and the ▼ indicator flashes above STOP TIME.
3. Turn OVEN SET knob to TIMED BAKE and the (upper oven of double ovens) OVEN TEMP knob to the desired temperature. The oven automatically turns on and the display begins to count down.
4. An alarm will sound at the end of cooking and the oven will automatically turn off. To turn alarm off, press any button.
5. At the end of cooking, turn the OVEN TEMP knob to OFF.

To Bake by Time (with delayed start)

1. Press and release BAKE TIME button. 0:00 appears in the display for 3 seconds. The ▼ indicator lights above BAKE TIME.
2. Turn CLOCK SET knob to desired cooking time. (Display is in hours and minutes). Example: 1:30 is 1 hour, 30 minutes). lights in the display and the ▼ indicator flashes above STOP TIME.
3. Press and release STOP TIME button. ▼ lights above STOP TIME.
4. Turn CLOCK SET knob to desired time-of-day you wish the oven to turn off.
5. Turn OVEN SET knob to TIMED BAKE and the (upper) OVEN TEMP knob to the desired temperature. The oven automatically turns on and off at the preset times.
6. An alarm will sound at the end of cooking and the display will revert to the time-of-day. Turn the OVEN TEMP knob to OFF.

Example

Food is to cook for 2 hours and 30 minutes at 350°F. You wish the food to be cooked by 6:00.

1. Press BAKE TIME button.
2. Turn CLOCK SET knob until 2:30 (2 hours, 30 minutes) appears in the display.
3. Press STOP TIME button.
4. Turn CLOCK SET knob until 6:00 appears in the display.
5. Turn OVEN SET knob to TIMED BAKE.
6. Turn (Upper) OVEN TEMP knob to 350°F.

The oven will turn on at 3:30, cook the food for 2 hours, 30 minutes and will automatically turn off at 6:00.

Additional Information

1. **To cancel a program:** Press BAKE TIME button then turn CLOCK knob until display reads 0:00. The current time-of-day will reappear in the display. Turn OVEN TEMP knob to OFF.
2. **To check a program:** Press BAKE TIME to see how long food will cook. Press STOP TIME to see what time the oven will turn off.
3. **To prevent accidentally changing the program:** Press TIMER button. ▼ indicators flash above BAKE TIME and STOP TIME to show that the oven is programmed for an automatic cooking operation.

SELF-CLEAN OVEN (IF EQUIPPED)

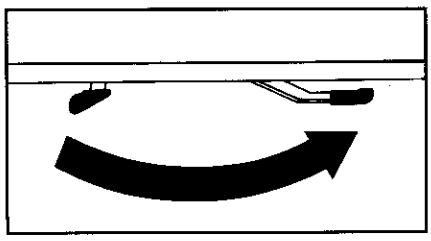
NOTE: Only the **upper** oven of double wall ovens features the self-clean oven. The lower oven is porcelain. See Cleaning Chart on page 14 for care information. The self-clean oven uses temperatures above normal cooking temperatures to automatically clean the entire oven. The separate clean cycle eliminates soil completely or reduces it to a gray ash which is easily wiped up with a damp cloth when the oven is cool.

Prepare Oven for Self-Cleaning

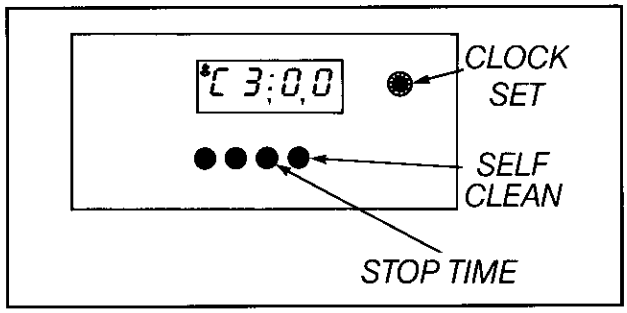
1. Remove all pans from the oven. Oven racks should be washed by hand. If left in during the self-clean cycle, they will gradually discolor.
2. Clean oven frame, door frame and around the oven vent with a non-abrasive cleaning agent such as Bon Ami. These areas are not exposed to cleaning temperatures and should be cleaned to prevent soil from baking on during the clean cycle.
3. Wipe up excess grease or spillovers from the oven bottom to prevent excessive smoking during the clean cycle.
4. **Do not use oven cleaners or oven liner protective coatings of any kind on the self-clean oven finish or around any part of the oven.**
5. To prevent damage, do not clean or rub the gasket around the front oven frame. The gasket is designed to seal in heat during the clean cycle.

To Operate Self-Clean (with immediate start)

1. Close door and move door lock lever to the right until it rests in the lock position. A cooling fan will turn on.



2. Turn OVEN SET knob to CLEAN.



3. Turn OVEN TEMP knob to CLEAN.
4. Press SELF CLEAN button on clock. 3:00 appears in the display.

When the SELF CLEAN button is pressed, the oven will automatically clean for 3 hours. A shorter (2 hours) or longer (up to 4 hours) clean cycle can be selected by turning the CLOCK SET knob after pressing the SELF CLEAN button.

To prevent accidentally changing the clean cycle, press TIMER button to return display to time-of-day.

When clean cycle is completed or cancelled, turn the OVEN SET knob to OFF. When LOCK light turns off, the oven door may be unlocked.

During Self-Clean

The oven automatically begins to heat up when the door is locked and the SELF CLEAN button is pressed. As the oven reaches cleaning temperatures, the LOCK light will turn on. At this point, the oven door can not be manually opened.

The first few times the oven is cleaned, some smoke and odor may be detected. This is normal and will reduce or disappear with use. If the oven is heavily soiled, or if the broiler pan is accidentally left in the oven, smoke and odor may occur.

As the oven heats and cools, you may hear sounds of metal parts expanding and contracting. This is normal and will not damage your oven.

To Delay Clean Cycle

1. Close door and move door lock lever to the right until it rests in the lock position.
2. Turn OVEN SET knob to CLEAN.
3. Turn OVEN TEMP knob to CLEAN.
4. Press SELF CLEAN button.
5. Press STOP TIME button. Turn CLOCK SET knob to time-of-day you wish the clean cycle to end.

To Cancel Clean Cycle

Press SELF CLEAN button and turn OVEN SET knob to OFF. if the LOCK light has not turned on, the oven door can be opened. If the LOCK light has turned on, allow oven to cool, up to 1 hour. Once LOCK light turns off, oven door can be unlocked and opened.

After Self-Clean

1. About 1 hour after the clean cycle is completed, the LOCK light will turn off and the door lever can be returned to its original position. The cooling fan will shut off.
2. Some soil may leave a light gray, powdery ash which can be removed with a damp cloth. If stain remains, it indicates that the clean cycle was not long enough. The stain will be removed during the next clean cycle.

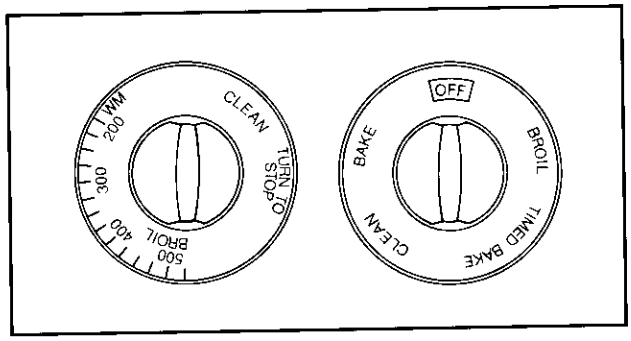
   If the oven racks were left in during self clean and do not slide smoothly, wipe racks and embossed rack supports with a small amount of vegetable oil to restore ease of movement.
3. Fine, hair-like lines may appear in the oven interior or oven door. This is a normal condition resulting from heating and cooling of the porcelain finish. These lines do not affect the performance of the oven.

USING YOUR OVEN

Oven Characteristics

Every oven has its own characteristics. You may find that the cooking times and temperatures you were accustomed to with your previous oven may need to be altered slightly with your new oven. Please expect some differences with the new appliance.

Oven Controls



The single wall oven has one OVEN TEMP knob while double wall ovens have two knobs, labeled UPPER OVEN TEMP and LOWER OVEN TEMP. These knobs are used to select the oven temperature. Always turn knob just to the desired temperature, **never** to a higher temperature and then back. This allows for more precise oven temperatures and is especially important if oven is being set for a critical baking operation.

The OVEN SET knob is used to select the type of oven operation. It is labeled OFF, BAKE, BROIL, TIMED BAKE, and if equipped CLEAN. For double wall ovens: The OVEN SET knob is used with **only** the UPPER OVEN TEMP knob.

IMPORTANT (Self-Clean Oven Only):

DO NOT MOVE DOOR LOCK LEVER TO THE RIGHT DURING BROILING OR BAKING. The oven door may lock and will not unlock until the oven cools.

To operate oven: Turn OVEN TEMP knob to desired temperature. Turn OVEN SET knob to desired type of cooking operation. After cooking, turn the OVEN SET Knob to OFF and remove the food from the oven.

Indicator Lights

The OVEN indicator light turns on whenever the oven is turned on for either a cooking operation or self-clean cycle. The light turns on and off as the oven elements cycle on and off.

The door LOCK indicator light activates only during a self-clean operation. It indicates that the oven has reached cleaning temperatures and that the door has automatically locked from inside. At this point, the door cannot be manually opened.

Oven Racks

Wall ovens are equipped with two lock-stop oven racks. One rack is a "straight" rack while the other is an "off-set" rack. The lower oven has only one oven rack.

When using two racks for baking, place the off-set rack in the bottom rack position. It is recommended that the straight rack be used for broiling.

To remove: Be sure rack is cool. Pull rack out to the "lock-stop" position. Tilt up and continue pulling until rack releases.

To replace: Place rack on rack supports, tilt up and push toward rear of oven. Pull rack out to "lock-stop" position to be sure rack is correctly replaced.

Rack Positions

Never place pans directly on the oven bottom. Do not cover entire rack with aluminum foil or place foil directly under utensil. To catch spillovers, cut a piece of foil a little larger than the pan and place it on the second rack located below the utensil.

Rack 4 — (top of oven) used for broiling thin foods and for two rack baking.

Rack 3 — used for baking and for broiling thicker cuts of meat.

Rack 2 — used for one- or two-rack baking and for roasting some meats.

Rack 1 — (bottom of oven) for cooking larger foods and for baking angel food cake or pie shells.

Place food in oven on center of rack. Allow 1 or 2 inches between edge of utensil and oven sides or adjacent utensils. If cooking on two racks, stagger foods on racks. Use rack positions 2 and 4 when cooking on two racks.

Preheating

Preheating is necessary for proper baking results. It is not necessary for broiling or roasting. Allow the oven to heat until the desired oven temperature is reached (approximately 10-15 minutes).

Selecting a temperature higher than desired will **not** preheat the oven any faster. Preheating at a higher temperature may have a negative effect on baking results.

How to Bake

1. When cool, position racks in oven according to what you are baking.
2. Turn OVEN TEMP knob to desired temperature and OVEN SET knob to BAKE. Allow oven to preheat (approximately 10-15 minutes).
3. Place food in center of oven, allowing a minimum of 2 inches between utensil and oven walls.
4. Check food for doneness at minimum time in recipe. Cook longer if necessary. Turn OVEN SET knob to OFF. Remove food from the oven.

Common Baking Problems and Why They Happen

If you have carefully followed the basic instructions and still experience poor results, these suggestions may be helpful:

Cakes are uneven.
- Pans touching each other or oven walls.
- Batter uneven in pans.
- Oven temperature too low or baking time too short.
- Oven not level.
- Undermixing.
- Too much liquid.

Cakes high in middle.
- Temperature too high.
- Baking time too long.
- Overmixing.
- Too much flour.
- Pans touching each other or oven walls.

Cakes fall.
- Too much shortening or sugar.
- Too much or too little liquid.
- Temperature too low.
- Old or too little baking powder.
- Pan too small.
- Oven door opened frequently.

Cakes crack on top.
- Batter overmixed.
- Oven temperature too high.
- Too much leavening.

Cakes don't brown on top.
- Oven temperature too low.
- Overmixing.
- Too much liquid.
- Incorrect pan size or too little batter in pan.
- Oven door opened too often.

Cakes, cookies, biscuits too brown on bottom.
- Oven not preheated.
- Pans touching each other or oven walls.
- Using glass, darkened, warped or dull finish metal pans.
- Incorrect rack position.
- Incorrect use of aluminum foil.

Excessive shrinkage.
- Too little leavening.
- Overmixing.
- Pan too large.
- Oven temperature too high.
- Baking time too long.
- Pans too close to each other or oven wall.

Crumbly or dry texture.
- Improper measurement of sugar, baking powder, liquid or fat.
- Old baking powder.
- Oven temperature too high.
- Baking time too long.

Uneven Texture.
- Too much liquid.
- Undermixing.
- Oven temperature too low.
- Baking time too short.

Cakes have tunnels.
- Not enough shortening.
- Too much baking powder.
- Overmixing.
- Oven temperature too high.

Cakes don't brown evenly on bottom.
- Oven not preheated.
- Pans darkened, dented or warped.

Cakes not done in middle.
- Temperature too high.
- Pan too small.

Pie crust edges too brown.
- Oven temperature too high.
- Pans touching each other or oven walls.
- Edges of crust too thin.

Pies don't brown on bottom.
- Using shiny metal pans.

Pies have soaked crust.
- Temperature too low at start of baking.
- Filling too juicy.
- Using shiny metal pans.

Temperature Conversions

°Fahrenheit	200	250	275	300	325	350	375	400	425	450
°Celsius	100	120	140	150	160	180	190	200	220	230

How to Roast

Roasting is the cooking of tender cuts of meat with dry heat. No water is added nor is the cooking utensil covered. Searing is unnecessary. If desired, season meat with salt and pepper.

Check weight of meat and place meat fat-side-up on a rack in a shallow roasting pan.

Place oven rack in one of the two bottom rack positions before oven is turned on. Preheating is unnecessary for roasting meats.

Meats are roasted at 325°F generally (except tenderloin, 425°F and smaller poultry at 375°F to 400°F).

Cooking time is determined by the weight of the meat and the desired doneness. Use the chart given below as a guide in determining cooking times. For the most accurate results, use a meat thermometer. Insert the thermometer so the tip is in the center of the thickest part of the meat and is not touching bone or fat.

After cooking, remove meat from the oven and let stand 15 to 20 minutes for easier carving. Rare or medium rare meats should be removed from the oven when the internal temperature is 5 to 10° less than the final desired temperature since meat will continue to cook slightly while standing.

Frozen meat may be cooked in the same way as fresh meat if the meat is thawed first. It is also possible, however, to cook meat from the frozen state. Follow the same roasting instructions but increase cooking time approximately 10 to 25 minutes per pound. When using frozen packaged meat, follow package directions. Frozen poultry should always be thawed before cooking except when package directions recommend cooking from the frozen state such as for frozen turkey rolls. **Do not refreeze meats that have not been cooked first.**

Roasting Chart

Cut of Meat	Approximate Weight	Internal Temp.	Cooking	
			Temp.	Time
Beef				
Standing Rib	6-8 lbs.	140°F (rare) 160°F (medium) 170°F (well done)	300-325°F	23-25 min./lb. 27-30 min./lb. 32-35 min./lb.
	4-6 lbs.	140°F (rare) 160°F (medium) 170°F (well done)	300-325°F	26-32 min./lb. 34-38 min./lb. 40-42 min./lb.
Rolled Rib	5-7 lbs.	140°F (rare) 160°F (medium) 170°F (well done)	300-325°F	32 min./lb. 38 min./lb. 48 min./lb.
Rib Eye	4-6 lbs.	140°F (rare) 160°F (medium) 170°F (well done)	350°F	18-20 min./lb. 20-22 min./lb. 22-24 min./lb.
Tenderloin, Whole	4-6 lb.s	140°F (rare)	425°F	40-60 mins. (total time)
	2-3 lbs.	140°F (rare)	425°F	45-50 min. (total time)
Sirloin Tip (high quality)	3-4 lbs. 6-8 lbs.	140-170°F 140-170°F	325-350°F	35-40 min./lb. 30-35 min./lb.
Rolled Rump (high quality)	4-6 lbs.	150-170°F	325-350°F	25-30 min./lb.
Pork Loin				
Center	3-5 lbs.	160°F Throughout	325°F	30-35 min./lb.
Half	5-7 lbs.	160°F Throughout		35-40 min./lb.
Lamb, Leg	5-9 lbs.	160°F (medium) 170-180°F (well)	325°F	25-30 min./lb. 30-35 min./lb.

How to Broil

1. When cool, position straight oven rack in the oven according to what you are broiling. (The lower oven of a double wall oven is for baking or roasting only).
2. Turn OVEN TEMP knob to BROIL.
3. Turn OVEN SET knob to BROIL.
4. Place food in oven. Leave oven door opened to the broil "stop" position (open about 4-6 inches) during broiling.
5. After cooking, turn OVEN SET knob to OFF and remove food from the oven.

Before broiling, trim excess fat to prevent excessive spattering and cut slashes in the outer edges of the meat to prevent curling during cooking.

Always use the broiler insert with the broiler pan to allow fat to drain down into the pan. If hot fat is directly exposed to the broil element, it can ignite.

Place food on a cold, ungreased broiler insert. The broiler pan can be lined with aluminum foil for ease of cleaning. The broiler insert must not be lined with foil as this prevents fat from draining into pan below. The broiler insert is designed to keep fat from being directly exposed to the element to eliminate possible fire hazards. Fat may become hot enough to ignite if directly exposed to the element.

Place food in the rack position as suggested in the chart below. If food is placed too close to the element, overbrowning and smoking may occur. Broiling is always done with the door opened to the broil "stop" position (opened about 4 inches)

Never leave a soiled broiler pan and insert in the oven after broiling. Drippings might become hot enough to ignite if exposed directly to the element.

The use of disposable broiler pans is **not** recommended for they do not provide the separate broiler tray.

Broil Chart

Food	Rack Position	Doneness	Approx. Minutes/Side	
			1st Side	2nd Side
Bacon, thick slice	3		3-4	1-2
Beef Patties	3	rare	4-5	3-4
¾-inch thick	3	medium	5-6	3-4
	3	well	6-7	4-5
Steaks	3	rare	5-6	3-4
1-inch thick	3	medium	6-8	5-7
	3	well	8-10	6-8
Steaks	3	rare	8-10	5-7
1½-inch thick	2	medium	12-14	8-10
	2	well	14-16	10-12
Chicken Breast Halves	2		10-12	8-10
Fish Fillets 1-inch thick	2		9-12	7-9
Ham Slices, precooked ½-inch thick	3		5-6	4-5
Pork Chops 1-inch thick	2	well	14-16	7-10

*Bottom rack position is #1.

MAINTENANCE

Light Replacement

Before replacing light bulb, **disconnect power to oven**. Be sure bulb is cool. Do not touch a hot bulb with a damp cloth as the bulb may break. Use a dry pot holder to prevent possible harm to hands. If bulb should break, use a pot holder to protect hands and very carefully remove bulb. If bulb breaks at base, have a service technician remove bulb.

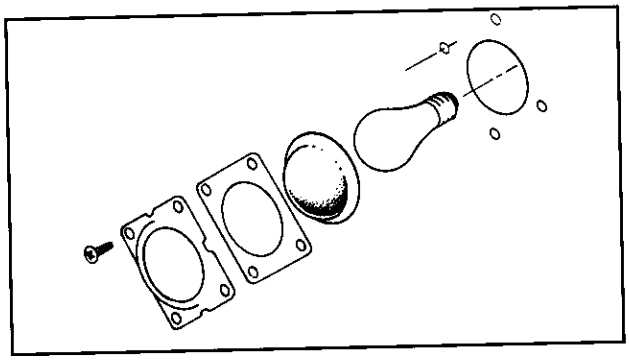
Oven light bulb is located on back oven wall. Replace with a 40 watt **appliance** bulb. Restore power to oven. Reset clock.

Note for Self-Clean Ovens:

Remove 4 screws and plates as illustrated below. Use care when removing gasket, it may tear.

Replace only with a 40 watt appliance bulb.

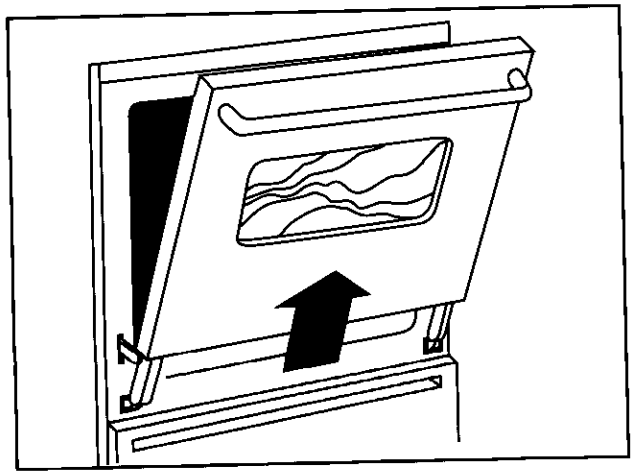
Reconnect power to oven and reset clock.



Removable Oven Door

To remove door:

1. Open door to the broil stop position (open about 4-6 inches).
2. Grasp the sides of the door at the middle of the door. **Slowly** lift door straight up.



3. Certain models are equipped with a special hinge that locks into place as the door is removed. On these models check to be sure latches swing down into the notches on the hinge arms.

To replace door:

1. Grasp sides of door and align slots in door with hinge arms.
2. Very slightly pull door to a more open position as you slide the door down onto the hinge arms.
3. Gently push the door downward until the door rests evenly on the hinges. Close door.

Oven Temp Knob Adjustment

When you first use your new oven, it may seem hotter or colder than your previous oven. Over a period of years, the thermostat on any oven may gradually drift from its original factory setting. Your new oven has been properly set at the factory, but may give you different results from your old one.

If you think the temperature in your new oven needs adjusting, you can do it yourself by following these instructions:

1. Pull the oven temperature control knob straight out, removing it from the shaft.
2. Loosen the two screws on the backside about two full turns.
3. Holding the center hub still, move the outer portion of the dial counterclockwise to lower the oven temperature. Move the outer portion of the dial clockwise to raise the oven temperature. After setting in desired position, retighten screws.
4. Place knob back on oven, making sure the flat on the dial hub matches the flat on the dial shaft.

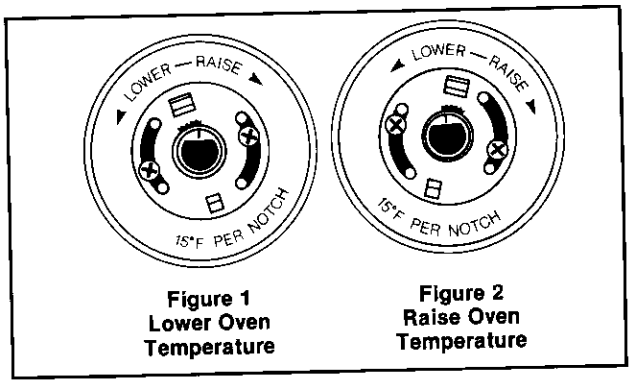


Figure 1 Lower Oven Temperature

Figure 2 Raise Oven Temperature

CARE AND CLEANING

Be sure all parts of the oven are cool before cleaning. After cleaning be sure all parts are replaced correctly.

Cleaning Chart

Parts & Cleaning Agents	Directions
Broiler Insert and Pan • Soap and water. • Plastic scouring pad. • Soap-filled scouring pad.	Remove from the appliance after use. Allow to cool then pour off grease. Place soapy cloth over insert and pan; let soak to loosen soil. Wash in warm soapy water. Use soap-filled scouring pad to remove stubborn soil. Clean in dishwasher if desired.
Control Knobs • Mild detergent and water.	To remove knobs for cleaning, gently pull forward. Wash in mild detergent and water. Do not use abrasive cleaning agent. They will scratch finish and remove markings. Rinse, dry, and replace.
Glass (Control Panel, Oven Window) • Soap and water. • Glass cleaner.	Wash with glass cleaner or with cloth wrung out in soapy water. Do not oversaturate cloth to avoid inside staining of oven door glass. Do not use abrasive materials such as scouring pads, steel wool, or powdered cleaning agents. They will damage glass. Rinse with clear water and dry. To prevent staining of oven door window glass, never use excessive amounts of water which may seep under or behind glass.
Metal Finishes (Trim Parts, Aluminum, Chrome & Stainless Steel) • Soap & Water	Wash with soap and water. Do not use abrasive or caustic agents. They will damage the finish.
Oven Racks • Soap and water. • Cleansing powder and plastic pads. • Soap-filled scouring pads.	Clean with soapy water. Remove stubborn soil with cleansing powder or soap-filled scouring pad. Rinse and dry. Self-Clean Oven: Racks will permanently discolor if left in the oven during a clean cycle.
Porcelain Enamel — Oven (see page 7 for self-clean oven instructions). • Mild soap and water. • Cleansing powder and plastic pads. • Commercial oven cleaner.	Clean with soap and water when parts are cool. All spillovers, especially acid spillovers, should be wiped up immediately with a dry cloth. When surface is cool, clean with warm soapy water. Never wipe off a warm or hot enamel surface with a damp cloth. This may cause cracking and chipping. Never use abrasive or caustic cleaning agents on exterior finish of range. Porcelain enamel may crack or chip with misuse.
Oven Elements	Elements are self-cleaning. Soil will burn off as elements are used.
Plastic Finishes (Door Handle) • Soap and water. • Mild liquid sprays.	Never use abrasive or caustic cleaning agents on plastic finishes.

SERVICE

Before Calling a Service Technician, Check the Following

Elements Fail to Turn on or Heat Food Properly	Check circuit breakers or fuse box for tripped circuit breakers of blown fuses. • Is element defective? Have service technician replace.
Food Not Baking Satisfactorily	Are your racks properly in place and in correct position for what you are baking? • Is your oven level? • Are you using the proper pan? • Is it bright, not soiled or dark colored? • Have you used foil incorrectly? • Are you using standard measuring utensils? • Did you preheat if recommended?
Oven Does Not Operate	Was the automatic cooking feature correctly set? • See page 6. • Is the oven disconnected from the electrical power?
Oven Light Does Not Work	Is your bulb loose or burned out? • Is oven connected to power?
Need Service, Accessories or Parts?	When your oven requires service or replacement parts, contact your Dealer or Authorized Service Agency. • Consult the Yellow Pages in your telephone directory under ranges for the service center nearest you. • Be sure to include your name, address, and phone number, along with the model and serial number of the appliance. (See inside front cover for location of your model and serial numbers).

WALL OVEN WARRANTY

Full One Year Warranty

For one (1) year from date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge when the appliance is located in the United States or Canada.

Limited Parts Warranty

All Wall Ovens: After the first year from the date of original retail purchase, through the second year, parts which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

All Heating Elements: After the second year from the date of original retail purchase, through the fifth year, the oven bake element and oven broil element in electric wall ovens which fail in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located in the United States or Canada.

Limited Parts Warranty Outside the United States

For two (2) years from the date of original retail purchase, any part which fails in normal home use will be repaired or replaced free of charge for the part itself, with the owner paying all other costs, including labor, when the appliance is located outside the United States or Canada..

To Receive Warranty Service

First: Call or write the MAYTAG dealer from whom your appliance was purchased or the authorized service firm designated by the dealer.

If you have moved from the selling dealer's service area call or write any authorized MAYTAG dealer or authorized service firm at your new location. Check the telephone directory yellow pages to identify the dealer or service firm in your area.

Second: Should your contact with the dealer or the service firm fail to satisfactorily resolve the problem, contact the manager of the dealership or the manager of the service firm for assistance.

Third: Should you not receive satisfactory warranty service from one of the above or need help in identifying an authorized service firm write MAYCOR Appliance Parts and Service Company, a division of Maytag Corporation, P.O. Box 2370, Cleveland, TN 37311, and arrangements for warranty service will be made. If the problem is urgent, call MAYCOR at (615) 472-3333.

When contacting MAYCOR be sure to include the model and serial number of your appliance, the name and address of the dealer from whom you purchased the appliance and the date of purchase.

This Warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Should you still have a problem, write to: Major Appliance Consumer Action Panel, 20 North Wacker Drive, Chicago, Illinois 60606. MACAP is an industry sponsored but independent group of consumer experts who receive and act on complaints from appliance owners.

NOTE: When writing about an unsolved service problem, please include the following information:

(a) Your name, address and telephone number;
(b) Model number and serial number (found on the data plate located on the left or lower right side of oven trim on a single oven and on the lower right side of oven trim on a double oven) of your appliance;
(c) Name and address of your dealer and date the appliance was bought;
(d) A clear description of the problem you are having.